

35253 to 35262.

From Laoling, Shantung, China. Secured by Mr. Frank N. Meyer, agricultural explorer. Received at the Plant Introduction Field Station, Chico, Cal., May 9, 1913.

Cuttings or rooted plants of the following:

35253 to 35257. *ZIZIPHUS JUJUBA* Miller.

Jujube.

(*Ziziphus sativa* Gaertn.)

35253. From Laoling, Shantung, China. "(No. 1021, March 30, 1913.)

A variety of jujube, called *Wu hu tsao* or *Ya tsao*, bearing fruits which are either perfectly seedless or, if not, having such a soft kernel that one does not notice it when eating the fruit. The trees of this variety do not grow very old or to any large size; they possess but few spines and sucker only moderately. It is the custom in the Laoling district to ring the trees every year, just when the fruit is setting, by means of sawing through the bark of the trunk, starting the first ring a few inches above the ground and leaving a space of about three-fourths of an inch between the successive rings. They start the ringing when the trees are 6 or 7 years old and continue it for 20 to 30 years, after which time the tree generally dies and is removed. The reason for this ringing process is the fact that a tree which is ringed produces almost twice as much fruit as an unringed one, although the fruits of the latter are much sweeter. These seedless jujube fruits are generally steamed shortly after they have been collected; then they are dried again and in this state they are kept throughout the whole winter until the next summer. With the Chinese fruit growers themselves they are not as great favorites as one would suspect. This is accounted for by their lack of sweetness and the steaming process they have to undergo, while the ordinary varieties are much sweeter and can be eaten straightaway. To the western palate, however, they appeal strongly and bear some comparison to an intermediate flavor between raisins and candied citron rind. They can be served as sweetmeats by themselves or mixed with peanuts; they can also be stewed with millet or rice, and compotes and cake fillings can be made from them and in all their various forms they are quite acceptable. When once successfully growing in the United States, attempts should be made to cross this variety with the larger fruited forms, so as to obtain more variation in the size of the fruit." (*Meyer.*)

35254. From Laoling, Shantung, China. "(No. 1022, March 30, 1913.)

A variety of jujube, called *Wu hu tsao*, or *Ta tsao*, coming from a different locality than the preceding number; otherwise the same remarks apply to it." (*Meyer.*)

35255. From Laoling, Shantung, China. "(No. 1023, March 30, 1913.)

A variety of jujube, called *Tze lin tsao*, meaning 'scarlet jujube.' Fruits as large as small eggs. The trees are of rather dense growth, possess many slender branches, and the young wood is quite spiny. These trees are not ringed. This variety is but sparingly cultivated, as it seems to produce very few suckers." (*Meyer.*)

35256. From Laoling, Shantung, China. "(No. 1024, March 30, 1913.)

A variety of jujube, called *Tang tsao*, meaning 'sugar jujube.' The fruits are large, of very elongated shape, and thinner in the middle than at both ends. Trees of vigorous growth, having many branches, which are spiny when young. A rare variety, which is not ringed." (*Meyer.*)